

Aromatic Masala

You won't find aromatic masala in any authentic Indian or Pakistani recipe books. Why? Because I made it up!

The reason I made it up was because a number of recipes needed small quantities of the same combination of spices. If I used whole spices the effect was too overpowering so it was sensible to make a quick masala and then use pinches of it as needed.

You saw it here first – Aromatic Masala.

ingredients

1 × 5ml spoon cumin seeds
the black seeds from 2 green cardamom pods
3 cloves

special equipment

a pestle and mortar

method

1. Heat a cast iron frying pan over a medium/low heat.
2. Slit open the green cardamom pods with a sharp knife and extract the small black seeds. Discard the green pods.
3. Sprinkle all the spices into the hot pan and dry roast them, stirring regularly, for 3 – 4 minutes or until the spices are giving off a pleasant aromatic smell.
4. Take care not to burn the spices – if you do, you will have to throw them away and start again. You will know if you have burnt them because they will taste bitter.
5. Pour the spices out of the pan onto a cold plate and leave to cool thoroughly.
6. When the spices are cool pour then into a mortar and grind with a pestle until you have a smooth powder. The powder does not have to be super-fine – the size of fine salt grains is OK.
7. Store your aromatic masala in a dry, airtight jar in a dark place. It will keep in good condition for up to 3 months.

the Curry House

Please respect the work that has gone into creating and writing The Curry House. The content on curryhouse.co.uk is for private use only. Do not post this recipe to public forums or publish it on another website, in print or through broadcast media.

© David W Smith
2004 –2012
all rights reserved
Aromatic Masala
[Index](#)